

# SIGNATURE Chardonnay

## The Grapes

Our vineyards are grown using a philosophy of sustainability and minimal intervention and are fertilized with natural compost produced on the farm. Vineyards are meticulously managed to optimize quality. Grapes are selectively hand harvested to ensure only healthy, ripe bunches are used for production.

### In The Cellar

Only the premium free run juice was used for this wine which was fermented in stainless steel tanks. The wine is left on lees for several months before being fined, stabilised and bottled.

## Tasting Note

An elegant Chardonnay bursting with beautiful fresh fruit aromas of honey melon and a hint of pineapple. Well balanced with the fruit following to a lingering fresh lemon-cream finish.

## Serving Suggestion

Serve with soft cheeses such as Brie or Camembert. Excellent companion to chicken and turkey.

## Cultivar Information

100% Chardonnay

## Analysis

- Residual Sugar 4.6 g/l
- Alcohol 13.1%
- Acidity 6.6 g/l
- pH 3.1

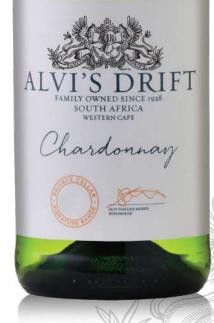
#### **Awards**

- Gold in the Gold Wine Awards 2019
- Double Gold in the Vitis Vinifera Awards & Top 10 Producer 2019











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